

Coastal Countertops  
33 Sarah Greenfield Way  
Farmington, NH 03835  
603-755-2268



## Stone Countertop Maintenance

It is recommended to apply a high quality granite/marble sealer to the countertops every couple of years (a 5 Year sealer is applied prior to installation of granite countertops). Sealing countertops only applies to natural stone. This should be done when the granite/marble is completely dry.

If a spill should occur, clean up before the stain has a chance to penetrate the surface. Granite is somewhat absorbent and can absorb stains if spills are left any length of time. Avoid leaving oil directly on your countertop. This can leave a more remarkable stain and it may be harder to get out with traditional cleaning.

Generally, you can clean your granite countertop with soap and water. Method Granite Polish has a cleaner and light sealer to make the sealer last a little longer. Using regular cleaning chemicals on your countertop will strip the seal and leave the porous surface of the granite exposed. Avoid using acidic products. Avoid using glass cleaner on countertops.

Avoid leaving wet containers directly on your stone countertop. Spills are not the only way liquids can seep into some stone materials. Containers such as olive oil bottles are often hard to keep completely dry, and the layer of olive oil on the bottom of the bottle will discolor the granite with prolonged contact. Leave these types of containers on a shelf or in a cabinet.

Use a cutting board when preparing food. Cutting directly on the granite will damage your knives and possibly the countertop. Bacteria from meats and other ingredients can get into the pores of some stone material, while oils or acidic ingredients can cause stains.

Place trivets under any hot pots or pans. One of the benefits of granite countertops is that you can place hot pans directly onto them without causing a burn mark or "thermal shock". However, using a trivet is still a good idea, as a grit trapped between the pan and the countertop can cause scratches and pitting. Additionally, stone and resin surfaces can be damaged by prolonged heat.

Remove diamond rings before cooking. Although stone is incredibly hard and durable, diamonds are more so. Slip just once and your ring may leave a chip in your countertops.

**Honed leathered** stone is a unique finish that requires more care and daily maintenance than polished surfaces. Fingerprints, wet spots, metal marks, and other signs of daily living show more on these types of surfaces. Apply the same cleaning guidelines with more frequency and gentler cleaning movement. It is recommended to reseal these surfaces more often, or opt for a higher grade stone impregnator. Dark honed surfaces may increase the appearance of stains or fingerprints.

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## **Quartz Care & Use**

Quartz is a beautiful, durable, non-porous and resilient countertop surface that will provide you with many years of trouble-free performance. They do not require sealing. Maintaining your quartz is simple and easy.

For every day cleaning use a soft sponge or cloth with warm water, use mild soap if desired.

For stubborn or greasy clean-ups use a gentle liquid cleaner like Mr. Clean, 409, Simple Green, Fantastic etc. or ordinary dish washing detergent e.g. Palmolive with warm water. After cleaning, wipe the surface completely dry to avoid streaks. Avoid high alkaline cleaners.

Avoid using abrasive pads or cleaning agents such as Comet and Ajax. If needed, Bon Ami or Bar Keepers Friend are both approved nonabrasive cleaning powders that will clean without affecting quartz finish. DO NOT USE: bleach or oven cleaners.

Never allow your quartz countertop to come in contact with drain cleaners, paint or furniture strippers, tarnish or silver cleaners or the like. These types of chemicals may etch or discolor the surface of the quartz. There is no need to seal you quartz countertops. Sealers cannot penetrate quartz and remain on the surface. Eventually the sealer will start to wear off unevenly in high use areas causing the polish to appear inconsistent.

Quartz is scorch resistant and under normal conditions is not affected. However, all surfaces can be damaged by extreme temperature changes, both prolonged and sudden. It is recommended to use a trivet or hot pad between quartz and any heat generating devise including but not limited to crock post, deep fryers, hot pots and pans or electric skillets. Sudden or rapid change of temperature or sustained heating, especially near edges and cut outs, may create enough thermal expansion energy to cause your countertop to crack. Damage cause by thermal expansion is not covered under the quartz warranty. Quartz surfaces are more durable than most surfaces available today. These surfaces are very resistant to cracks, scratches, impact and stains. They are not scratch-proof so take care when using sharp objects near the countertops top. Like any surface, excessive pressure on the surface with a sharp object can damage it. Cutting boards are always recommended when preparing food.